WO 03/061406 PCT/US03/01169

What is claimed is:

1. A fruit filling comprising fruit puree and wheat gluten.

- 2. The filling of claim 1, wherein said fruit puree comprises crushed fruit, pectin and sugar.
- 3. The filling of claim 2, wherein said filling comprises at least one additional ingredient selected from the group consisting of water, citric acid, sodium citrate, calcium citrate and phosphate.
- 4. The filling of claim 1, wherein said fruit puree comprises crushed fruit, pectin and sorbitol or fructose.
- 5. The filling of claim 1, wherein said wheat gluten is deamidated.
- 6. The filling of claim 2, wherein said crushed fruit is selected from the group consisting of blueberry, apple, apricot, peach, strawberry, blackberry, grape, cherry, and raspberry crushed fruit.
- 7. The filling of claim 1, further comprising about 0 to 25 percent by weight of water, about 0 to 66 percent by weight of sugar, about 0 to 62 percent by weight of fruit, about 0 to 0.75 percent by weight of pectin, about 0 to 0.5 percent by weight of citric acid, about 0 to 0.3 percent by weight of sodium citrate, about 0 to 0.3 percent by weight of calcium citrate, and about 0 to 0.06 percent phosphate.
- 8. The filling of claim 1, which comprises at least about 0.01 percent by weight of gluten.
- 9. The filling of claim 8, wherein said filling comprises less than about 10 percent by weight of gluten.
- 10. The filling of claim 9, wherein said filling comprises from about 0.1 to 5.0 percent by weight of gluten.
- 11. The filling of claim 10, wherein said gluten is deamidated gluten.
- 12. A method of producing a fruit filling with reduced flowability comprising the steps of:

WO 03/061406 PCT/US03/01169

(a)boiling about 2 kilograms of crushed fruit; (b) adding about 100 grams of pectin to (a); (c) mixing about 2 kilograms of sugar with about 20 grams of deamidated gluten; (d) adding the mixture of (c) to the mixture of (a) and (b); and (e) cooling the product of (d) to about 35 degrees centigrade, so as to produce a fruit filling that retains its form without spreading, flattening or flowing once shaped by cutting.

- 13. A bar comprising a confectionery layer and a fruit filling layer, wherein said fruit filling comprises fruit puree and wheat gluten.
- 14. The bar, wherein said confectionery layer comprises peanut flour.
- 15. The bar of claim 7, which is enrobed with high protein chocolate.
- 16. The bar of claim 13, which is a nutritional bar.
- 17. The bar of claim 13, which further comprises other filling or confectionery layers.
- 18. The bar of claim 16, which further comprises nutritional additives selected from the group consisting of vitamins, minerals and elements.
- 19. The bar of claim 16, wherein the confectionery layer comprises a high protein dough.